ᛏᚾᛖᛚᚱᚢᚹᚢᚾ ·

ᛚᛞᛚᚢ·ᚢᚢᚨᚱᚾ·ᛏᚨᛞᛞᚢᚷ·ᚱᛒᛇᚢ·ᛞᚹᛖᛚ⊙·ᚢᛚᚢᚾᚨ· ᛞᚢᚢᛒ·ᛞᛚᚹᚢᚾᚨᚱᚲ·ᚢᚢᚾᛞᛁ·ᚢᛞᛚᚷᛏ·ᚹ ᛏᚷᚢᚢᚤᚢᛚ· ᛚᚨᚲᚱ⊙·ᚲᚢ·ᛏᚾᛁᚾ·ᛏᚢ·ᚢᚤᛞ⊙ ·

ᚢᚤᛞ·ᛁᚾᚾᚱ·ᚾᛦ·ᛚᛖᚢᚢᚢᚤ·ᛏᚾᚨᛇᛏᛞᛏ·ᚲᚷᛞᚾ· ᚷ ᚲᚱᚷᚢᛞᚾ·ᚢᛁᛁᛖᚱᚨᚱᚷᚷ·ᚢᛁ·ᛏᚾᛖᛁᚢᚹᚨ· ᚷ ᚢᚢᚾᛖᛚᚢᚢᚹ⊙·ᛦ ᛚᚨᛁᚱᚨᚱᚷᚨ·ᚢᛁᛁᚲᚢᚹ· ᚱᛖᚢᚢ·ᚱᛖᛈᛖᚢᛚᛁ·ᚢᚤᚠᚢᛦᛖᚢᛞᛚᚹᚢ·ᚷ ᛟᚱᚷᚢᚢᚢᚢᛁ· ᛃᚷᛦᛁᚢᚢᚹ⊙·ᚢᚢᛁ·ᛁᛖᛚᛁ·ᚷᛚᚱᚷᚢᚢᛚᛁᚲᚢᛒᛃ· ᚲᚹᚱᚾᚢᚹᚱᛁᚷᚢᚷᚢᚢᛞᛚᛁ·ᚷ ᚾᚾᚷᚢᚢᚷ· ᛚᚢᚹᚱᚾᛁᛏ·ᚷᚠᛁ·ᚾᚢ·ᚢᚤᛞ·ᚷ ᚢᚤᛞᛁᚲᚱ·ᚢᛚᚲᚢᚱ· ᚢᛞᛚᚨᚱᚷᚷ·ᚾᚾᚷᚨᚢᚾᚱᚷᚷ·ᚢᚤᚾᚷᚢᚢᚢ· ᚱᛟᛟᛁᛞᚨᛁ·ᛟᚢᚢ·ᚾᚾᚨᚢ·ᛞ ᚠᚢᛦᚢᚾ· ᚾᚢᚢᚢᚲᚢᚾ·ᚢᚾᛏᚤᚨᚢᚷᚨ·ᚾᚢᚾᚨᛚᚢᚨ· ᚢᚤᚾᚨᚢᚷᚨ·ᚾᚢᚷᚨᚢᚾᚱᚨᚢᚾ·ᚷᚢᚾᚨ

▵ ǂᏁ▵Ꮑᥣᵥᑌ▵•Ꭵ▵⟩iፖuᏁፖu⊙•CeᥣፗuᏁᵥd▵•
⊗Ꮑeᕮeᥣፗ•ᥣliedፗu•Ꭵ▵⟩iፖiժᑌ▵•u⊙•
Ꮑ ፗuᥣᥣ•Ċ▵de•ᥣᥣ▵ፖ•⟨•Ꮑuᑌĭ⊗•⊙•
ᏁiᎥᵥIuᏁ▵ፖi•udፖuᎥuI⟩uᏁ▵Ciᵥ•ፖēᕮiᵥ⊙ •

ᥣ▵•j▵Ꮑ•Ꮑuᑌᵥ•⟨⟩⟩⸮•uᏁፖāIፖi•dIፖu•
▵ᥣeᕮIuፗuᏁCuᏁ⊙•ᥣledፗu•▵ᥣ▵ǂuፖid•
Ꮑ jᵥ⟩ᥣej•eǂᏁuᑌe⊙•▵ ⟩▵Ċ▵ፖi•Ꮑujᥣᵥ•
u eǂᏁuᑌᵥ⊙ •

ፗᏁᏁ▵ፖ▵•▵⟩•Iu•Ꮑuᑌᵥ•⟨⟩⸮⟩•ᑌeI•Ꭵuፖ•ǂu•
ǂᏁᏁî•ᑌᏁāፗ•ᥣ▵d▵Ieᥣî•ᥣuIᏁî•ፖᵥĊ•ᥣ▵•
Ꮑiጰፖ▵IeᥣieliedፗI▵•IᏁuፗiᥣᕮጰuፖᥣᥣ⊙•
ǂᏁidፖ▵•IፖፖuuĊ▵ᑌāᏁ▵ᥣ▵•
ᑌ▵ǂiፗᵥፖāCi▵•ĊiᥣᥣdᑌejᏁide•
▵ ᏁuᑌuᏁ▵ᥣi▵ •ᕮeᥣeᏁāፖ▵IᥣiᏁāፖuᥣᥣ•
jᵥፖiᵥduᥣᥣ•⸮⊙•Ꮑeᥣᥣǂፖ▵dᑌiᥣᥣ⊙•ᏁuICuᥣᥣ•
ǂᏁuፗiĊiᥣᥣdᑌiCጰ•ᏁeᎥeፖuᏁ⊙•
▵ Ꭵ▵⟩iፖidᑌuᥣᥣ•u⊙•⊗dîᥣuᏁCuᥣᥣ•
CeᥣፗuᏁᵥd▵•▵ dîᥣuᥣᥣ•I▵ፖፗeᵥd▵⊗•iCጰ•
Cieፖuᥣᥣ•Ꭵuፖu•ᏁiፗፖĊiፗ•ǂᏁuĊiᥣᥣdᑌiCጰ•
ጰ▵ᥣ▵ፗiᑌuᏁ•ᥣ▵•ጰፖ▵dCጰeᥣᎥᵥᏁᕮî•
▵ deᏁeᏁ•ᑌuᥣፗiᥣeᥣፗᵥ•▵ ᏁiፗᏁuᏁiፗ•ፗᏁ⟩⊙•
ᥣeuĊiᥣᥣᵥ•Ꮑ ▵ᥣCiᑌeᥣፗe•ᥣ▵•
dᵥudፗᏁuᏁi▵Cጰ•▵ǂ▵ፗud▵ᵥᏁie•
▵ C▵C▵ፗᵥi⊙ •

ፗeᥣፗu•⟩āᥣᥣeᏁ•dǂeĊ▵ፗiፖi•Ꮑ IuᑌᵥᥣᥣeᥣፗeF
Ꮑeᕮᵥፖ▵•▵ᵥᏁuᏁ▵⊙•ᑌIe•d▵•
ᵥdፗ▵ᥣuᏁiፖ•Ꮑ⟩ᥣiᑌ•jᵥጰu▵ፗፖ▵ᥣፗiᏟᑌēፖu•
dǂujeᥣēፖu•CidāᏁdፗᏁ▵•⟩jeᥣᥣuፗeᥣiᥣᥣ•
udፗ▵ፗᥣiCጰ•ĊiᥣᥣdᑌiCጰ•ᵥ⟩eᥣᥣî•
▵ ǂuᎥᏁuIeᥣiᥣᥣ•Ꮑidî•Ꭵ▵⟩iፖidᑌuᏁCuᏁ•
⊗ᑌ▵Ꮑፗiᑌ▵⊗⊙•▵ᥣCiᑌeᥣፗe•▵ Ċiᥣᥣi⊙•
jᵥፖiᵥd•⸮⊙•je•ᵥ⟩ᥣ▵ᥣî•⟩▵•ᑌᏁāፖ▵•
▵ᥣCiᑌeᥣፗe•▵ᚠᚠ⊙ ጰiᥣᥣdᑌēፖu•ᎥidᑌᵥǂP•
⊗IᵥCጰuᏁᥣî•ᏁuIC▵•Ꮑiᥣᥣdᑌu҂▵ፗፖ▵ᥣፗiᏟᑌej•
CiᏁᑌᏁi⊗⊙•jᵥፖiᵥd•⸮⊙•d▵•dፗ▵ፖ•jeIiᥣiᥣᥣ•
uǂᏁāᏁᥣeᥣiᥣᥣ•⟩ādፗᵥǂCuᥣᥣ•ĊiᥣᥣdᑌēፖuF
ᥣāᏁuI▵•▵ ǂᏁuᥣî•▵ᥣeᕮIuፗdᑌî•ᑌᏁāፖi•
dፗᏁ▵ፗiፖi•Ꮑdeፗᑌᵥ•ᥣuC⊙•Ie•ጰ▵Cፗu•
Ꭵuፖi•⟩▵ፗፖ▵Ċeᥣî•Iu•deᏁeᏁᥣej•Ċ▵dፗi•
eǂᏁuᑌî•ᑌIe•ǂᏁeIፗiᥣᥣ•Ꭵuፖi•ፖeᥣ•dፗᏁuፖu•

uᎥiᏁ▵ᥣē•uᎥፖ▵dፗi•▵ ᥣ▵•ᵥǂፖᥣe•ᥣeuᎥiᏁ▵ᥣē•
ጰፖ▵dጰeᥣᎥᵥᏁᕮî⊙•dፗāፗ•ᥣ▵•Ċeፖe⊙•ᥣ▵•
Ċeፖe•ᑌፗuᏁēፖu•ፗeᏁ▵⟩•dፗāፖ•▵ᥣeᕮIuፗid•
ᚠፖᏁ⊙•ᵥ⟩•▵ᥣi•ᥣeᥣiieduፖ•ᥣā⟩uᏁ•ĊiᥣᥣdᑌāF
Ꮑidā•▵ፖeᎥu•Ċiᥣᥣdᑌē•ᑌᏁāፖuᏁdፗᏁu⊙•
▵ፖe•▵ᥣeᕮIuፗuᏁdᑌē•ᑌᏁāፖuᏁdፗᏁu⊙•ፗu•
ᥣiedፖu•j▵ᥣē•ǂuduፖdፗᏁu⊙•⟩e•ፗiᎥፗu•
ᏁidፗᏁ▵ᥣî•uᎥiᏁ▵ፗeፖi▵•▵ iCጰ•ǂ▵ᥣuᏁᥣiᑌ•
ᵥ⟩•ᥣiedᵥ•Ċiᥣᥣ▵ᥣi▵⊙•▵ፖe•deǂ▵Ꮑ▵ፗidፗi•
▵ uIǂ▵IፖiCi•⊗ᥣ▵ǂᏁieᑌ•ፗuᥣᥣᵥ•ፗᏁuᏁiፖi•
ᏕᏀ%•eፗᥣiᏟᑌiCጰ•Ċiᥣᥣ▵ᥣuᏁ•ᏁūᎥeC⊗⊙•
jᵥፖiᵥd•d▵•Iu•ᥣlieᏁuᏁej•⟩ᥣᥣፖᵥᏁî•
dᥣ▵⟩iፖ•ǂᏁeፗፖ▵Ċiፗ•▵j•ፗᏁedፗ•dᥣᥣᏁፗi•
ǂᏁe•▵ᥣeᕮIuፗid▵•Ꮀ⊙•▵ ǂᏁe•
ǂuጰፖ▵ᏁāᏁuᏁ•jeፖu•Ꮑe⟩iᥣᥣᵥ⊙•ᥣu•
ᥣeᵥdǂedᥣe⊙•Ꮑiጰᥣ▵ᥣdፗᏁu•▵ uIᥣi▵ፗie•
ᥣāᏁuIᥣej•iIeᥣፗiፗî•ᥣiᑌIî•ᥣeᏁeIeፖ•ǂᏁij▵ፗ•
▵ᑌu•▵IeᑌᏁāፗᥣî•ፗᏁedፗ•▵ ǂᏁeፗu•d▵•ᥣ▵•
ǂᏁuፗedፗ•ᑌuᥣCuᥣᥣ•Ꮑuᑌᵥ•⟨⟩⸮ᚠ•Ꮑ⟩I▵ፖ•
▵ᥣCiᑌeᥣፗdᑌej•ᑌuᏁᵥᥣî•Ꮑ ǂᏁudǂeCጰ•
⟩iᥣᥣi⊙•ᚠ⊙•ᥣāĊeፖᥣiĊᑌî•⟩jeIᥣuፗeᥣēፖu•
ᑌᥣᥣeᥣi▵•⟩ed▵ᥣieᑌ⊙•ᑌፗuᏁē•IuᏁፗeIî•
Ꮑፖ▵Iፖi•ᥣ▵•C▵C▵ፗᵥāCጰ⊙ •

ᥣ▵I▵ፖej•ፗeI▵•⟩udፗ▵ፖ•ፖeᥣ•▵ᑌu•
⟩ādፗᵥǂC▵•ĊiᥣᥣdᑌēፖuᥣāᏁuI▵•▵ ጰiᥣᥣdᑌî•
Ꭵidᑌᵥǂ⊙•Ċiᥣᥣ•ǂudፗᵥǂᥣe•
ፗᏁ▵ᥣdጰuᏁᥣᥣuᏁ▵ፖ•ᥣlieᏁuᏁuᵥ•
⟩ᥣᥣፖᵥᏁuᵥ•ፖeᕮiፗiᥣᥣi⟩uᏁ▵ᥣî•Ċiᥣᥣdᑌî•
ᥣāᏁuI•ᥣ▵•ᑌuᥣጰedijᥣî•ᵥፗᏁ▵Ꮑ⊙•ᑌፗuᏁî•
ǂudፗᵥǂuᥣᥣ•Ċ▵dᵥ•ፗ▵ᑌᥣᥣeᏁ•▵diᥣᥣiፖuᏁ▵ፖ•
d udፗᏁuᏁᥣiᥣᥣi•ᥣāᏁuIᥣᥣi•ᑌ▵ᑌ▵ፗᵥi•
▵ ▵ǂ▵ፗud▵ᵥᏁii⊙•ǂᏁiĊuᥣᥣ•Ċ▵dፗ•
ǂᏁuIᥣiCጰ•udፗᏁuᏁ▵ᥣuᏁ•ፗeᥣፗu•ጰ▵ᑌፗ•
ǂᏁij▵ፖ▵⊙•ᥣu•ᏁፖāIᥣᵥC▵•ᏁᏁdፗᏁ▵•
ᥣ▵ǂᏁieᑌ•Ꮑ▵IudፗI•⟩ ▵ᥣCiᑌeᥣፗdᑌej•
ᑌuᏁᵥᥣî•ᥣeᏁeIeፖ▵•ǂᏁij▵ፗ•ᥣᥣidፖieᥣᑌᵥ•
dǂuፖuĊᥣudፗi⊙•ᑌIe•ᥣᥣ▵jᵥ•ǂdፗ▵ᏁeᥣIie•
▵ ᏁǂፖiᏁ•▵j•ᥣᥣᵥ⟩i⊙•CiᏁᑌeᏁ•di•ፗu•
ᵥᏁeIuᥣᥣuᏁ▵ፖ▵•ǂᏁeፗu•Iudፖu•
ᑌ Ꮑi⟩ᥣ▵ᥣᥣᥣēᥣᥣᵥ•ᏁiᏁuᏁᥣ▵ᥣiᵥ⊙ •

𐑳𐑯𐑨𐑗𐑳𐑩𐑳𐑞𐑢𐑳𐑗𐑦𐑗𐑳𐑯𐑢𐑳𐑚𐑧𐑳𐑛𐑨𐑩𐑾𐑨𐑒𐑨𐑯𐑞

ꓲuꓘꓛ·〉ꓥuꓘꓛꓲꓛ·ꓠꓠiꓠꓠuꓤiꓛꓠꓛ·ꓷꓣuꓘꓳuꓥꓛ·
ꓣuꓤꓛIꓛ⊙·ꓠꓛ·ꓳꓔuꓤej·ꓥ ꓤuꓳꓤ·〈〈ᗢ〉·
ꓲꓛ〉iꓘviꓷꓳ·ʃ⊙·ꓥiꓘꓘꓛꓛdiꓘ·ꓒiꓠꓠꓛꓠuꓠꓠ·ᐳ⊙·
ꓛꓔꓘꓛꓠꓲiꓒꓳ·ꓥujꓠꓤ⊙·ꓷiꓘi·uꓲiꓥuꓒꓘ·
ꓷꓔꓤꓛꓠ·ꓲuꓘi·Iꓘꓘuꓥꓠꓤꓛꓠꓛ⊙·ꓠuꓤ·
ꓷꓘꓛꓲꓷie·eꓳuꓠuꓠꓠiꓒꓳē·〉ꓛ〉eꓠꓠie·
ꓛ ꓠeꓷꓒꓘuꓣꓠuꓷꓔ·ꓠuꓥēꓘu·ꓒiꓠꓠꓷꓷꓳēꓘu·
ꓳꓤꓛꓘꓛ·ꓛꓠeꓢꓲuꓔiꓷꓛ·ᖴᐳ⊙·ꓥieꓥꓘi·
ꓳ ꓤu〉ꓣꓛꓤ·ꓒiꓠꓠꓷꓷꓳēꓘu·ꓳꓤꓛꓘꓛꓥꓔꓥꓛ⊙ ·

jeꓠꓠuꓔꓘiꓥē·ꓢꓤūꓘꓷꓔꓥꓛ·ꓷꓛ·uꓔꓤꓘꓘꓘi·uꓥ·
ꓳꓤꓛꓘꓛuꓥꓷꓔꓥꓛ·ꓛ ꓤ〉ꓛꓥꓤeꓘi·ꓷeꓣꓛꓤꓛꓔꓛꓠe·
ꓣꓤiꓠꓠeꓤiꓛ·ꓷ jꓛꓷꓣꓒ·ꓛꓲ·ꓳiꓠꓠ·ꓣꓤel·
ꓲꓤꓛꓠꓛꓠꓠi·ꓥiꓘꓘꓛuꓥꓛꓠēꓘu·ꓘꓘꓛꓥꓠēꓘu·
ꓠꓠeꓷꓔꓛ·ꓘꓘꓛꓷꓒeꓠiᐳꓤ乑·ꓠeꓲuꓘꓛ·
ꓣuꓥꓣīꓷꓛꓠīe〉ꓣuꓠꓠieꓠeꓒꓠꓛ·
ꓳꓛꓣiꓔꓤꓘꓛCiꓛ⊙ ·

ed̈ꓔe·ꓥ·ꓔuꓠꓠ·ꓤuꓳꓤ⊙·ꓒu·ꓥujꓠꓛ·
ꓷꓳuꓠꓒiꓘꓛ⊙·〈〈ᗢ〈⊙·ꓷꓛ·ꓤꓷꓳꓤꓔuꓒꓠiꓘꓛu·
Ieꓣu乑ꓔuꓥꓛꓠie·ꓥd̈eꓔꓳiꓒꓘ·uꓲiꓥꓛeꓘuꓥ·
ꓒiꓠꓠꓲi·ꓠꓛ·ꓠuꓥiᐟ·ꓷeꓥe乑ꓠuꓠꓔiꓠeꓠꓔ⊙·
ꓳꓛ〉ꓲi·ꓷi·ꓷꓠꓠeꓘ·〉uᐟ乑ꓛ·ꓘeꓠ·lꓥꓛ·
ꓳꓤꓘe·ꓥeCī·—·jeIeꓠ·ꓷ ꓣ乑ꓛCuꓥiꓠꓠ·
ꓠꓛ乑ꓛIiꓠꓠ⊙·I乑ꓤꓘi·ꓷ uꓷuᐟꓠuꓤ·
ᐟꓛꓲ〉iꓠuꓤ⊙·ꓠꓛ·ꓠuꓥuꓠꓠ·ꓕ〉eꓠꓲi·ᐟuꓘ·
ꓛꓠeꓢꓲuꓲiꓷ·ᖴᐳ⊙·〉ᐟꓛꓥeꓠꓲi·ᐟꓠꓘ·
ꓛꓠeꓢꓲuꓲiꓷ·ꓘᐳꓤIuꓥiꓠꓠ·〉Iꓤꓤᐳeꓠꓲi⊙·
ꓳꓲꓤꓷꓳꓛi·ꓥiꓳꓛ〉ꓛꓘu·ꓠꓛ·ꓥ〉Iiꓛꓘeꓠiᐟ·
ꓷꓳꓛꓘꓠꓛꓲiᐟ·uꓷꓲ乑uꓥ·ꓷꓥäꓲēꓘu·ꓛIuIꓛꓳꓛ乑ꓛ·
ꓥ ꓷꓕuꓷꓲ乑uꓥi·ꓷꓥäꓲēꓘu·ꓲꓛ〉iꓘviꓷꓳ⊙ ·ꓠꓛ·
ꓷeꓥe乑ꓠuꓠꓠ·ꓳuꓠꓲIuꓔiꓠeꓠꓲe·ꓲuꓘꓛ·ꓠꓛ·jꓛ乑·
乑uꓳꓛ·〈〈ᗢ⅂·〉ꓛꓘu〉eꓠꓛ·
ꓷeꓥe乑uꓛꓘꓛꓠꓲiꓒꓳ·Ieꓠꓠuꓳꓤ乑ꓛꓲiꓒꓳ·
乑e₺ᐟꓘiꓳꓛ·ꓛ jej·₺乑ꓥiꓠꓠ·₺乑〉ileꓠꓲuꓠꓠ·
ꓷꓛ·ꓷꓲꓛꓘ·ꓛ乑ꓲ乑·Iuꓢꓠꓠꓛ乑⊙·
₺乑〉ileꓠꓲi·ꓲuꓘi·₺uIᐳꓛ·ꓕꓷꓲꓛꓠuꓥeꓠuiꓛ·
ꓒiꓠꓠꓷꓳēꓘu·ᐳꓛuꓥēꓘu·〉I乑〉eꓠuiꓛ·⊛₺u·
ꓠuꓥuꓠꓠ·ꓷeꓥe乑uꓛꓘꓛꓠꓲiꓒꓳēꓘu·
ꓠꓛ乑uIꓠēꓘu·〉ꓥäꓛ〉乑⊛·ꓥu·ꓘ乑ꓠꓳCiī·uI·
〉ꓥuꓘeꓠuiꓛ·ꓥ ᐳꓛuꓥiꓒꓘ·ꓥuᐳꓲꓛCꓘ·ꓛᐟ·Iu·
ꓷꓠꓠ乑〉Ti⊙·Ceᐳꓳuꓠꓠ·ꓠꓠꓛꓘꓛ·

ꓷeꓥe乑uꓛꓘꓛꓠꓲiꓒꓳ·乑e₺乑ꓲiꓳꓛ·ᐳ?ᐸ·
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jꓛꓷ₺C·₺u·ꓥujꓠue·₺eꓥꓠue·〉ꓛꓳuꓲꓥiᐳꓤ·ꓠꓛ·
₺uꓷꓲe·ꓷꓥeꓲuꓥej·ꓥeᐳᐟꓠꓠuuCi·ꓛ ꓤᐟ〉iꓥꓛᐳꓤ·ꓷi·
ꓷꓥuje·ꓠꓠieꓷꓲu·ꓠꓛ·ꓥiꓷᐳꓤiī⊙·ꓳuꓠCuꓠꓠ·
〈ᖴ⊙·ꓷꓲuꓥuĊiꓛ·〉ꓛ ꓥᐳꓛꓲi·ꓲꓛ〉iᐳviᐟꓳꓛ·
ᐳ?〉⊙·〉ꓛĊꓛᐳ·ꓲuuꓠꓠ·ꓥiꓷꓲꓛꓥꓥī·ᐳuꓠuꓷꓠiCꓤ·
ꓲꓤꓲuꓥ⊙·ꓲuᐳꓛ·〉ꓛꓳuuꓠꓠ·₺乑eꓲ₺ꓷꓛꓠꓛ·
ꓠꓠiꓠiꓠꓠꓛᐳꓠꓛ·ꓠꓠieꓥꓛ·〉Iuꓲeꓠuꓷꓲi·ꓲe〉ꓠiꓒꓤ·
ꓥ〉iꓳꓳuꓥiCꓤ·ꓷꓲꓛꓥieꓲ·ꓛꓳu·ꓛj·ꓥeꓥejꓠiCꓤ·
ꓲꓤꓲuꓥ·ꓛ ₺ꓛᐳꓛĊuꓥ⊙·ꓥäĊᐟiꓠꓛ·
uꓲiꓥꓛeᐳᐟꓷꓔꓥꓛ·ꓷꓛ·〉iꓥiᐳꓛ·uꓲCᐳuIuꓠꓠ⊙·
ꓲieꓛ·ꓛꓳꓠꓠueꓥ·ꓠueeᐟiꓷꓲuꓥꓛᐳꓛ⊙·ꓲeꓔiꓛ·
Iuꓷiꓛᐳᐳꓛ·ꓷꓥuje·₺乑ꓥē·ꓥꓥCᐳuᐳuꓥē⊙·
ꓔ〉ꓥ⊙·₺乑eꓳᐳꓛꓷiCꓳē·uꓲIuꓲie⊙·ꓠueI〉i·
〉ꓠäꓠueꓛ·ꓷꓔꓛꓥꓲi⊙·ꓳꓔuꓥē·ꓥ ꓔeꓲuꓥꓷꓳ·
ꓥ乑ꓠꓠuꓠꓠiᐟ·₺ꓛ乑ꓥᐳꓛ·₺乑eIꓷꓷiꓳꓠꓠ·
ꓠꓠᐳꓥꓠꓠꓷꓔi·₺ꓛᐳᐳꓛC⊙·ꓳꓔuꓥiᐟ·ꓥ〉ꓠuiꓳᐳ·
₺乑eꓷꓔꓛꓥꓲuꓥ·Ciꓷꓛēꓥꓷꓷꓳej·jeIᐳᐳue·
₺uꓷꓔꓛꓥeꓠuej·₺uĊꓛꓷ·ꓥᐳꓛIi·ꓲꓛ〉iᐳviᐟꓳꓛ·
〈⊙⊙·ꓛᐳeꓲu·₺ꓛᐳꓛC·ꓠueꓥꓠꓷCᐳꓥꓛꓠꓷꓔeiꓠ·
ꓛ ꓳꓛ乑ꓔuꓢ乑ꓛᐳꓛiꓒꓳ·ꓥ乑ꓛI·
ꓥ IuᐳꓠꓠꓛꓲꓛꓔꓷCᐳe·⊛ꓠueꓷꓳuᐟꓷie·ꓠꓛ〉iꓥꓛꓠꓲi·
ꓛꓳu·IuᐳꓠꓠꓛꓲꓛĊꓷꓳiī·₺ꓛᐳꓛC⊙·uꓳ乑eꓠꓠ·
iꓠiCᐳ·ꓔꓛꓳiꓷꓔu·ꓥꓠuiꓥe乑〉iꓔꓛ·ꓛ ꓷiIᐳu·
Iuᐳꓠꓠꓛꓲꓛꓔᐟꓷꓳēꓘu·Ieꓳꓛꓠꓛꓔ乑⊛⊙ ·

乑ꓲᐟꓛ·ꓲuᐳꓛꓔᐳꓛ·ꓛ ꓠꓠuCꓠueᐳꓛ·ꓔꓛꓳ·ꓛꓳu·ꓛj·
ꓥäĊᐟiꓠꓛ·ꓷꓥeꓔuꓥej·ꓥeᐳᐟꓠꓠuuCi·ꓛ ꓤᐟ〉iꓥꓛᐳꓤ·ꓷi·
ꓳꓤꓛꓘꓛ⊙·ꓠꓛ·ꓲuᐳꓛ·uꓲᐳꓛꓷꓔi⊙·
ꓳIe·ꓲᐳꓛᐳuꓲiꓔ·乑u〉ᐳuꓠIue·ꓠueꓲuᐳ⊙ ·

₺uĊꓛꓷ·ꓥᐳꓛꓲi·ꓲꓛ〉iᐳviᐟꓳꓛ·ᐟ〈⊙·ꓥ〉ꓠuiꓳꓛᐳvi·
ꓔꓥ〉⊙·eᐟiᐳuꓥē·〉ꓳuī⊙·ꓤᐟ〉eꓠꓠuiꓛ·ꓠuiꓳuᐳu·
ꓳIe·ꓲuᐳvi·ꓲe₺uꓥꓔuꓥꓛꓠī·₺uᐳviꓔiCꓳī·ꓥäᐟ〉ꓠui·
ꓛ 〉ᐳuĊiꓠꓠCi⊙·Ċi·ꓲeᐳviꓳꓥeꓠꓲi⊙·ꓠuꓛjꓥäĊᐟuꓤ·
〉ꓠuiCᐳ·ꓲuᐳꓛ·īꓳuꓠuiꓳꓛ·ꓥu·ꓥꓠuꓤꓔꓲuᐟ〉eꓠꓠuī·
ꓛdiCe⊙·ꓥ ꓥuꓳꓤ·〈ꓒ〉〉·ꓥ Ieꓠī·dꓥäꓲēꓘu·
ꓲꓛ〉iᐳviᐟꓳꓛ·₺uĊꓛꓷ·uꓷᐳꓛꓥ·ʃ〉〉·ꓥiᐟuĊiꓛ·
ꓥᐳꓛꓲi·ꓲꓛ〉iᐳviᐟꓳꓳuꓥꓷꓳej·IiꓠꓛꓷIie·ꓲuᐳ·
ꓷꓳꓤ₺iꓠuꓤ·Ċiꓠꓠꓷꓳiꓒꓘ·ᐳꓛꓠꓛꓲiꓳuꓥ·〉īꓷꓠuiꓳī·
ꓷ₺ꓛCᐳꓛꓠuī·ᐟꓲIuꓳ·ꓠꓛ·ᐟiᐳꓷᐟꓷꓤ·ᐟuꓠiꓠꓛ⊙·
ᐳ?⊙·ꓛꓤ乑ꓤꓷIꓛ·〈ꓒ〉〉·u ₺ūᐳ·IedꓛIej·

ꓠꓴꓒꓔꓴꓠ꓿ꓠꓔꓠꓤꓤꓲ꓿ꓴꓴ ꓒꓲꓓꓴꓠꓓꓒꓴꓔꓤ꓿ ꓢꓠꓤꓴꓒꓠ꓿ꓢꓴꓲꓢꓤꓲ꓿ꓤꓴ ꓠ ꓠꓲꓢꓲꓴ꓿ ꓠꓴꓴꓲꓠꓴ꓿ꓴꓴꓲꓠ꓿ꓴꓴ ⊙ ⊙ ꓙꓔꓤ꓿ꓢꓴꓠꓴ꓿ ꓒꓲꓓꓴꓠꓴꓠꓲꓠꓴ꓿ꓤꓔꓴ꓿ꓒꓴꓔꓠꓠꓲꓠ꓿ ꓠꓤꓔꓴꓴꓴꓠꓴꓴꓲ꓿ꓲꓲꓠꓤꓢꓒꓲ꓿ꓢꓠꓔꓲ꓿ꓴꓴꓲ꓿ ꓢꓠꓤꓴꓒꓠꓴꓲꓠꓲꓲ꓿ꓲꓠꓤꓢꓒꓲ꓿ꓢꓠꓔꓲ꓿ꓴꓴꓲ꓿ ꓠꓤꓔꓲꓲꓴꓴꓲ꓿ꓲꓲꓠꓤꓢꓒꓲ꓿ꓢꓠꓔꓲ꓿ꓴꓴꓲ꓿ ꓢꓠꓤꓴꓒꓠꓴꓲꓠꓲꓲ꓿ꓲꓠꓤꓢꓒꓲ꓿ꓢꓠꓔꓲ꓿ꓴꓴꓲ꓿

ꓠꓴ꓿ꓒꓔꓤꓒꓲ꓿ꓓꓔꓴꓠ꓿ꓠꓴꓔꓴꓠ꓿ꓠꓴꓓꓔꓴꓤ꓿ ꓠ ꓔꓠꓴꓲꓓ꓿ꓔꓴꓠꓴꓲꓓ꓿ꓔꓴꓠꓴꓲꓓ꓿ꓔꓴ

ꓘꓵꓤꓠꓲꓒꓢꓳꓰꓢꓵꓠꓘꓲꓒꓵꓤ꓿ꓘꓱꓲꓓꓳꓵ꓿ꓳ ꓒꓱꓲꓓꓳꓵꓠꓲꓒꓢꓳ꓿ꓠꓱꓘꓠꓲꓒꓢꓳ꓿ꓠꓱꓒꓢꓳ꓿ꓤꓱꓒꓢꓳ꓿ꓠꓱꓒꓢꓳ꓿ꓠꓱꓒꓢꓳ꓿ꓠ

𐑒𐑲𐑛𐑨𐑯𐑨⊙·𐑨 𐑤𐑳𐑤𐑲𐑧𐑛𐑳𐑚𐑦·𐑚𐑲𐑛𐑑𐑲𐑤𐑯·𐑤𐑨·
𐑖𐑳𐑤𐑖𐑲𐑛⊙·𐑯·𐑴𐑑𐑳𐑯𐑧𐑡·𐑛𐑑𐑨𐑚𐑳⊙ ·

CONCORDE of GlobFed Finance Division N°14

We Hélix the 5th are notice on behalf of her Majesty 13th queen of Ancikente Jar the 7th that she moves the Bank of Centrality to the South Empire with its:

- Money
- Gold reserve

- Documents
- Board of Governors

. Jar the 7th Ancikentská

.....

Sign of Jar the 7th 13th queen of Ancikente

.....

Seal of Ancikente

𐑑𐑧𐑤𐑑𐑳·𐑤𐑳𐑴𐑯𐑤𐑤𐑧𐑤𐑑·𐑓𐑳𐑚𐑨·𐑖𐑳𐑤·𐑚𐑯𐑳𐑜𐑤𐑑·
𐑛𐑨𐑤𐑳𐑒𐑲𐑮·𐑤𐑯𐑑𐑧𐑤𐑯𐑨·𐑖𐑳𐑤𐑖𐑲𐑛𐑨𐑞⊙·𐑨 𐑑𐑨𐑴·𐑳𐑤·
𐑕𐑟⊙·𐑨𐑯𐑟𐑯𐑛𐑑𐑨·𐑇𐑓𐑕·𐑴𐑯𐑨𐑡𐑲𐑯𐑯·
𐑑𐑧𐑒𐑚𐑤𐑳𐑒𐑴𐑮·𐑯𐑚𐑨𐑛𐑑𐑳𐑤𐑲𐑚𐑨·𐑯𐑦𐑛𐑛𐑴𐑨·𐑯𐑳𐑤𐑲𐑤𐑳𐑨·
𐑨 𐑟𐑚𐑳𐑓𐑚𐑧𐑤⊙·𐑴𐑑𐑳𐑯𐑩𐑤𐑤𐑯·𐑖𐑯𐑧𐑤𐑛𐑧𐑤𐑨𐑚𐑨⊙ ·

𐑤𐑳·𐑑𐑡𐑑𐑳·𐑖𐑨𐑛𐑒𐑧·𐑖𐑳𐑛𐑑𐑯𐑖𐑤𐑧·𐑖𐑨𐑤𐑚𐑲·𐑨𐑡·
𐑛𐑧𐑤𐑧𐑯𐑳𐑨𐑑𐑚𐑨𐑤𐑳𐑑𐑲𐑒𐑴𐑦·𐑯𐑧𐑖𐑯𐑓𐑚𐑲𐑴𐑨·
𐑨 𐑤𐑧𐑳𐑒𐑲𐑤𐑤𐑨⊙·𐑴𐑑𐑳𐑯𐑦𐑨·𐑤𐑳·𐑣𐑲𐑜𐑴𐑯·
𐑣𐑛𐑑𐑯𐑲𐑚𐑨·𐑤𐑳𐑓𐑯𐑳𐑤𐑚𐑧·𐑛𐑩𐑑𐑧·𐑖𐑯𐑧𐑴·
𐑣𐑲𐑤𐑨𐑤𐑳𐑲𐑤𐑤·𐑨𐑴𐑦𐑚𐑳𐑴𐑚𐑧𐑴·𐑖𐑯𐑲𐑴𐑨𐑣𐑯·𐑯𐑩·
𐑣 𐑯𐑳𐑴·𐑇𐑓𐑕⊙·𐑛𐑯𐑧𐑯𐑛𐑤𐑤𐑨·𐑳𐑛𐑑𐑨𐑚𐑨·
𐑚𐑧𐑤𐑳·𐑧𐑓𐑖𐑨𐑤𐑲𐑯𐑡𐑲𐑒𐑨·𐑣𐑚𐑨𐑑𐑨·𐑯𐑲𐑛𐑩·
𐑛 𐑯𐑧𐑳𐑓𐑤𐑤𐑧𐑤𐑣𐑧𐑤𐑲𐑤𐑤·𐑯𐑧𐑯𐑨𐑛𐑑𐑤𐑲𐑤𐑤·
𐑓𐑳𐑨𐑑𐑛𐑑𐑲𐑳𐑤𐑤⊙·𐑯𐑨·𐑴𐑑𐑳𐑯𐑲·𐑓𐑳𐑚𐑲·𐑲𐑛𐑩𐑑𐑴𐑦·
𐑛𐑨𐑤𐑴𐑒𐑲𐑧·𐑯𐑧𐑲𐑒𐑲𐑤𐑤𐑧⊙·𐑯𐑨𐑲𐑛𐑩·𐑲 𐑑𐑧𐑡·𐑳𐑤·
𐑲𐑚𐑨𐑛𐑑𐑯𐑲𐑚𐑨·𐑤𐑤𐑧𐑤𐑣𐑲𐑡𐑲𐑯𐑤·𐑢𐑓𐑒𐑳𐑤𐑯𐑲·
𐑚 𐑧𐑓𐑖𐑧𐑤𐑲𐑒𐑯𐑲·𐑚𐑚𐑳𐑑𐑲𐑚𐑯·𐑚 𐑚𐑯𐑖𐑨𐑩𐑳𐑤𐑲𐑚𐑨·
𐑛𐑨·𐑲 𐑤𐑤𐑧𐑤𐑣𐑲𐑡𐑲𐑯𐑧𐑡·𐑖𐑳𐑚𐑲𐑑𐑲𐑴𐑧⊙ ·

𐑯𐑨𐑴𐑳𐑯𐑲𐑧𐑒·𐑤𐑤𐑧𐑤𐑣𐑲·𐑑𐑲𐑤𐑤𐑲𐑑𐑳·𐑲𐑤𐑳𐑤𐑤𐑨·
𐑯𐑲𐑲𐑨𐑚𐑤𐑤𐑲·𐑤𐑳𐑛𐑚𐑳·𐑴𐑯·𐑤𐑲𐑖𐑚𐑳𐑤𐑳𐑑𐑲𐑒𐑴𐑡·
𐑴𐑯𐑲𐑣𐑧𐑤𐑲⊙·𐑲 𐑯𐑳𐑴·𐑇𐑓𐑕·𐑤𐑲𐑖𐑚𐑳𐑤𐑳𐑑𐑲𐑒𐑴𐑡·
𐑚𐑯𐑲𐑑𐑚𐑲𐑛𐑲𐑑𐑲𐑒𐑴𐑡·𐑤𐑲𐑛𐑩𐑑𐑧·𐑲𐑤𐑳𐑤𐑤𐑨

𐑨𐑑𐑧𐑤𐑑𐑨𐑑𐑫𐑪𐑣 ▪ 𐑤𐑨 ▪ 𐑪𐑦𐑛𐑨𐑯𐑫𐑢 ▪ 𐑨 ▪ 𐑢 𐑯𐑫𐑮𐑯 ▪ 〈𐑕𐑔𐑔〉 ▪ 𐑣𐑫 ▪ 𐑤𐑧𐑮𐑯𐑖 ▪ 𐑣𐑩𐑹𐑦𐑓𐑨 ▪ 𐑹〉⊙ ▪ 𐑯𐑫𐑮 ▪ 𐑕𐑫 ▪ 𐑕𐑯𐑧𐑛𐑒𐑨𐑣𐑫𐑯𐑦𐑤𐑫 ▪ 𐑤𐑫 ▪ 𐑓𐑯𐑯𐑖𐑯𐑣𐑫𐑯𐑦 ▪ 𐑤𐑧𐑹𐑦𐑤𐑫𐑑𐑦𐑢𐑥𐑧 ▪ 𐑯𐑫〉𐑕𐑯𐑛𐑑𐑦𐑹 ▪ 𐑤𐑨 ▪ 𐑪𐑹𐑩𐑤𐑛𐑮𐑩 ▪ 𐑛𐑒𐑑𐑨𐑑𐑦 ▪ 𐑡𐑨𐑛𐑕𐑪⊙ ▪ 𐑨𐑤𐑪𐑦𐑮𐑩𐑤𐑑𐑧 ▪ ⊛〉𐑤𐑫𐑢𐑯 ▪ 〉𐑦𐑛𐑮𐑨𐑫 ▪ 𐑤𐑦𐑮𐑧𐑤𐑢𐑦𐑧 ▪ 𐑪𐑨𐑪𐑫𐑪𐑦𐑪 ▪ 𐑨 𐑛𐑧𐑢𐑯𐑫𐑨𐑑𐑹𐑨𐑤𐑑𐑦𐑪𐑮 ▪ 𐑯𐑧𐑕𐑯𐑓𐑹𐑦𐑮 ▪ ⊛𐑕𐑫 ▪ 𐑚𐑚 ▪ 𐑯𐑫𐑮𐑪𐑪𐑨 ▪ 𐑓𐑧〉 ▪ 𐑣𐑹𐑨𐑢𐑦 ▪ 𐑛𐑑𐑨𐑑𐑯 ▪ 𐑓𐑫𐑹 ▪ 〉𐑢𐑨𐑹𐑧𐑤𐑦 ▪ 𐑕𐑯𐑧𐑕𐑨𐑑𐑦𐑹 ▪ 𐑢𐑦𐑑𐑯𐑧𐑕 ▪ 𐑨 𐑛𐑧𐑢𐑯𐑫𐑨𐑑𐑹𐑨𐑤𐑑𐑦𐑪𐑮 ▪ 𐑯𐑧𐑕𐑯𐑓𐑹𐑦𐑮 ▪ 𐑢 𐑨𐑤𐑪𐑦𐑮𐑩𐑤𐑑𐑧 ▪ 𐑯𐑫𐑮𐑪𐑪𐑨 ▪ 𐑨 𐑕𐑯𐑛𐑑𐑦𐑹 ▪ 𐑤𐑦 ▪ 𐑯𐑫𐑮𐑪𐑪𐑨 ▪ 𐑨 𐑛𐑫𐑹𐑦𐑨 ▪ 〈⊙ ▪ ⊙ 𐑪𐑦𐑛𐑨𐑯𐑫𐑢𐑯𐑨 ▪ 𐑤𐑫𐑨𐑑𐑩𐑨⊙ ▪ 𐑛𐑨 ▪ 𐑕𐑯𐑛𐑑𐑦𐑹𐑦 ▪ 𐑤𐑦 ▪ 𐑤𐑫𐑨𐑛𐑦𐑢𐑤𐑧𐑦 ▪ 𐑯𐑧𐑩𐑫𐑤𐑛𐑑𐑦𐑯𐑯𐑩𐑪𐑦𐑮

ɹʇuʞoʇ ⊛ ⟩ɐʞuɟɐlɯɪ꓾ oNɐTou꓾ ʇu꓾ ʇɐlɐ꓾
ꓱʞuʞouʃʞɐlN꓾ —꓾ ʇNNɪ꓾ ⟩ ꓵꓵɐɹTɹoɪCʞ꓾
ɹʇuʞouN⊀ ⊙ ꓾

N TuꓵꓵTu꓾ uʃluʃɪ꓾ ꓵɐɹʇɐʞɐ꓾ ɐꓵui꓾ oNʞTWNɐ꓾
ɐꓵui Nꓵɐɯꓵuie꓾ ɐ ɐNCʞɪTeOTuꓵuiCOɪ꓾ ɹʞuʞ⊙꓾
eʇuCʞɐ꓾ ꓥꓯɐNʞɐN꓾ luɹɐʞuNɐʞɐ꓾ ɹNuj꓾
NNCʞuʞ꓾ ɹTɐNʃuN꓾ ʔ⊙꓾ luʞꓵꓯɐʃɐTɹdCʞOej꓾
NꓵuiNeN⟩ɪTɪ⊙ ꓾

ʇNɪʃʞɪ⟩ꓵe꓾ N TejTu꓾ luʃe꓾ NNCʞuʞɪʞɐ꓾ ɐj꓾
ɹdeNeNuɐTʞɐꓵTɪCOɐ꓾ ɐNTuNɪɐꓵuɹOɐ꓾
ʞɪTeNɐTWNɐ꓾ lɪeʞuꓵꓵ꓾ ʃɐɹdꓵe꓾ NɪeO꓾
ꓵuɪjɐNɐjɐ⊙꓾ OTuNɐ꓾ ɹdɐ꓾ ꓵɐ꓾ ɪCʞ꓾
eɟɪʞuNuꓵꓵ꓾ OuꓵTɪꓵNꓵTe꓾ ɹTɐʞɐ꓾
ʇɐNɐʞeʞuN꓾ O ɹNujej꓾ eʇNuOɹdOej꓾
ꓵꓵeꓵuNOɪꓵuɪ⊙꓾ ʇNeꓵꓵeꓵuNɐꓵej꓾ ꓵɐ꓾
NeɪꓵuNɐ꓾ NɪeON⊙꓾ ꓵuɪjɐNɐjɐ꓾ ʇNeTeOɐʞɐ꓾
ɹTNeluꓵꓵ꓾ ɹdeNeNuɐTʞɐꓵTɪCOej꓾
NeʇʃʞɪOɪ꓾ TɐO꓾ ɐOu꓾ NeɪꓵuNɐ꓾ NɪeOɐ꓾
ʇNeTeOɐʞɐ꓾ ɹTNeluꓵꓵ꓾ ʃɪNɐʞeʞu꓾
ĊɪꓵꓵɹdOəʞu꓾ ONɐʞuNdTNɐ⊙꓾ N TejTu꓾ luʃe꓾
ɹɐ꓾ əNɐ꓾ ONɐʞuNdTNɐ꓾ Nu꓾ NeʞWOej꓾
ꓵuɪeNe꓾ ɪIeɐʞɪ⟩uNɐʞɐ꓾ ɐ ʇNeONɪTɐʞ꓾
TʍNɪ⟩ꓵuʍɹ꓾ ⟩ɐ꓾ ĊɪꓵꓵɹdOɪꓵui꓾ ʇɐꓵuiɐTOɐꓵui꓾
lu꓾ eʇNuOɪ⊙ ꓾

ʇuOɪɐʞ꓾ ɪIe꓾ u ɬ⊙꓾ ⟩ʞɐTʍ꓾ Nɪɹ꓾ Tɐ꓾ ꓵɐ꓾
Tuꓵꓵ꓾ ʃuʞɐ꓾ u luɹT꓾ ʞuNɹ꓾ ⟩ɐʇʞɪeTʞɐ꓾
ɹɐ꓾ lu꓾ NujꓵuɪɹꓵueI⟩ɪ꓾ ɹɐNdOɪꓵꓵ꓾
ꓤɐʞɐOTɪCOɪꓵꓵ꓾ ɪꓵꓵʇəNɪuꓵꓵ꓾
ɐ CeꓵTNɐʞꓵuɪꓵꓵɪ꓾ ɹWɹdTɐNɐꓵꓵɪ⊙꓾ Tu꓾ jʍ꓾
ʇNɪNIeIʞu꓾ N NuO꓾ ⟨ʖG⟩꓾ ɐ⟩꓾
O ɹʇʞɪꓵNTɪʍ꓾ ɹu꓾ ɹɐNdOɪꓵꓵ꓾
ɪꓵꓵʇəNɪuꓵꓵ⊙ ꓾

N Tel꓾ ʍ⟩꓾ uʇɐ⟩꓾ ꓵꓵuCꓵɐ꓾ jʍ⟩ꓵɐ꓾
ɐTʞɐꓵTɪɹlɐ꓾ ʇuʞuNɹ꓾ eꓵɐ꓾ TɪꓵꓵTu꓾
ONuOuꓵꓵ꓾ ⟩ɐʞu⟩ɪʞɐ꓾ ⟩ɐ꓾ NʞɐIɪ꓾ ʞəʞɪʃɐ꓾
ʔ⟨⊙꓾ NedꓵꓵɪNꓵN꓾ ʞʞuTɪʞN꓾ ʇʞꓵue꓾
u⟩ʃNujeꓵuɯ꓾ ʞwĊuNɪꓵꓵui꓾ ⟩ʃNɐꓵɪɐꓵꓵui⊙꓾
ꓵɐjNäĊɹdɪɐ꓾ ʞʞuTɪʞɐ꓾ Tej꓾ luʃɪ꓾ ʃuʞɐ꓾
ʇudTɐNeꓵɐ꓾ ⟩ OuNuN꓾ NɪɹɹɐʃeꓵɪCʞ꓾

⟩ ʇʞɐɐꓵəTOɪ꓾ ꓵꓵɐNɪuꓵ꓾ ɟʔe꓾ ⟩ NuꓵuOɐjɹdɪeʞu꓾
ʇädN꓾ ɐdTeuNɪluN꓾ N dʞꓵueĊꓵuej꓾ dWdTɐNe⊙꓾
NɹeTOɪCʞ꓾ ɟ⊀ɟ꓾ ʞuluɪ꓾ NɪɹɹdTɐNTuNɐʞu꓾ ⟩u꓾
⟩äʇɐluꓵuɪäʞɪʞdOeʞu꓾ ʇuʞɹɐ꓾ ꓵuɐ꓾
ʇNeꓵꓵeɹdTɪ꓾ ʞɪꓵꓵui⊙꓾ jʍ⟩ꓵꓵäɐ꓾ ɐTʞɐꓵTɪɹlɐ꓾
Nu⟩ʇNäɹdɪʞɐ꓾ N ʇNNej꓾ ʃɪTOe꓾ däNuN꓾ ɐj꓾
CeꓵTNäʞꓵue꓾ dWdTɐNɪ꓾ ɐ luꓵwTɪʞɐ꓾ ɪCʞ꓾
ʇulʇɪdɐɹ꓾ ꓵuieNuNw꓾ ⟩ꓵꓵʞʍNʍ꓾ ɐ IeONēT꓾
u ꓵꓵe⟩I⟩ɪʞNIe⟩Iꓵuej꓾ ⟩NNCʞuNɐꓵuɹdTɪ꓾
jʍʞuɐTʞɐꓵTɪCOej꓾ CɪdäNdOej꓾ OuNʍuɪ꓾
ɟ⊙꓾ ⟨ʖG⟩⊙꓾ ɐ ⟩ʞɐTuNɪɹOeꓵꓵʍ꓾
ɪꓵꓵʇeNɐTuNuNɪ꓾ ꓵɐNɪɐIɪʞɐ꓾
IeʞeIeNɐʞɐ⟩ɐCɪʍ꓾ du꓾ dɐɐNdOɪꓵꓵ꓾
ɪꓵꓵʇēNɪuꓵꓵ⊙꓾ ʇuꓵꓵɐʞɐɹ꓾ dɐ꓾ ⟩ɐĊɐʞɐ꓾
ĊNTɐɹ꓾ ꓵuɪdɹɹeꓵOɐ꓾ ɯuie꓾ ɐTʞɐꓵTɪI⊙꓾ ɐʃɪ꓾
dɐ꓾ ʍdTäʞɹɪʞɐ꓾ dɪTʍäCɪɐ꓾ ꓵɐ꓾ ʇʞɐꓵēTe⊙꓾
ɐOu꓾ Teuʍeɪ꓾ ɪCOē꓾ dɪlʞu꓾ ꓵuNej꓾ ɯuie꓾ ʃuʞu꓾
NɪɹNɐꓵē꓾ luʞꓵꓵɐɹʃɐTdCʞe꓾ ɐ ⟩ɐ꓾ Tɪꓵꓵɪu꓾
ʍĊeʞuꓵꓵ꓾ Tʍ꓾ ʇNɪdɹeʞ꓾ ꓵɐ꓾ uʃʞʞɪɐIOʍ꓾
dɪɐNēʞu꓾ ĊɪꓵꓵdOēʞu꓾ ONäɹ꓾uNdOēʞu꓾
⟩äꓵꓵOʍ꓾ Ceɪxeꓵꓵɪēɹ꓾ CeʞɹɪɹCɪdäNdOɪ꓾
lNuN⊙꓾ ɐʃɪ꓾ dɐ꓾ ⟩ɐĊɐʞɹɪ꓾ jeꓵuɐꓵuiɐ꓾
u ʇʍedTɐNɪʃe꓾ ⟩äꓵꓵOʍ꓾ ɐj꓾ dɐꓵꓵuTꓵēʞu꓾
ꓵꓵedTɐ꓾ ꓵuu꓾ O ꓵuiĊuꓵꓵʍ꓾ ʇuluʃꓵēꓵꓵʍ꓾
ꓵeluɹdʞu⊙ ꓾

CeʞejɪʇNeʞʞɪɐIOe꓾ ʇNeICʞäI⟩ɐʞɪ꓾
ʇuĊeTꓵē꓾ OuꓵTNuʞɪ꓾ dTɐTɪOɪ꓾
jeꓵuuTʞɪNɪCʞ꓾ Ċɐdɹɪ꓾ ⟩äꓵꓵOʍ⊙꓾ OTuNɪꓵui꓾
ꓵuɐʞɐ꓾ ʇNeʞʞɪɐIOɐ꓾ NieɹdT⊙꓾ ʇNɪTuꓵꓵ꓾
dɐ꓾ ꓵueNäTɐʞu꓾ ɹ uʃʞʞɪɐIOuʍ꓾ ⟩ɐIꓵēʞu꓾
ʃɐʞuOɹdꓵɐ⊙꓾ OeIɪdɪ꓾ ʇNedʞäNeꓵēʞu꓾ TɪꓵꓵI꓾
}e꓾ dɐ꓾ ꓵuɐ꓾ ꓵuuꓵꓵ꓾ ʍdʇuNɪɐIɐʞu꓾ NɪɐCeNu꓾
INuNdOɪCʞ꓾ ʇʞɐedɹuN⊙꓾ OWäʞɪ꓾ ʇNeʞꓵuTej꓾
INeNeꓵej꓾ NɪɹdTʍ}ɪ꓾ ɹdTNɐTɪʞ꓾ ɹdTɐʃɪʞɪTʍ꓾
ɐ ʇuI꓾ TɐNCʞuʍ꓾ CɪdäNdOeʞu꓾ IWuNɐ꓾ dɐ꓾
⟩ɐĊɐʞ꓾ ʇNeʇɐIɐTɪ⊙꓾ Tu꓾ NɪeIʞu꓾
O uINʞꓵuʍTɪʍ꓾ Ceʞēʞu꓾ deNeNꓵēʞu꓾
ʇuNTäʞʍ꓾ ⟩äꓵꓵOʍ꓾ ɐ uʃNuNdOɪꓵꓵ꓾
ɹdTNɐTäꓵꓵ꓾ ꓵuɐ꓾ }iNuTuCʞ⊙꓾ ꓵueI⟩ɪ꓾
uʃeTɐꓵꓵui꓾ dɐ꓾ uCɪTʞɪ꓾ ꓵꓵuꓵuʞɹɪ꓾ ĊʞeꓵuNiɐ꓾
CɪdäNdOej꓾ NuIiꓵuɪ꓾ ɐj꓾ dɐꓵꓵuTꓵuɪ꓾ CɪdäN꓾
ɐ OuNʍꓵꓵuɪ꓾ ʇNɪlC⊙꓾ ꓵuɐ}iNe꓾ udTɐʞɐ꓾

XveIu·ONāXvuNIuā·IIuaTOa⊙·OTuNā·
PuXa·du·dO*tiuOu*·IueuĊiIIudOiCX·
leXePāTuN·N tanOn⊙·taNaluFIue·uIua·
PuXa·>ultuNeIIuā·>a·Pe>teĊIuudT·
a uNPaIui>āCi*·tNeXXiaIOi⊙ ·

tu·MIINTi·CidāNa·aj·OuN*IIuēXu·
tNiiuCa·PuXa·>NuXaIuā·Nīd̈dOa·NaIa⊙·
OTuNā·aOu·tNNē·uNiiuiXa·a uIdMiXa·
ONāXvuNIu*·IIuaTOn·>a·tuCRiPeIuie·
dtuXn·d CeXun·7F-·ĊXeIIuun·
Pe>teĊIuudTIuun·OuIIuidiun·a ‹⊙·7?⊙·
‹}G7 lNa·Tī}Ilue·tu·IueXuIe·iCX·
tutNaNiXa·Iua·XXaNIuuIIu·uāIIuedTī·
>XaTēXu·IIuedTa·NīdTNeXuIIu·> tiaTiCX·
IIuuINuXv*ĊuNiCX·OaIudIuN⊙ ·

Oe}e·tNi·IueXuIe·NiIIuNeXa·aj·
XXaNIuā·XviIuia·NuIn⊙·INanXanduOu*
PuTTXaPeIudOu*IeiIudOu*PidIIuaNOdOā·
NeTNa⊙·PuXu·InnTIue·nNĊiT·
IuādTnteCn⊙·Iu·MNaXī·tNitaIaXi·TNi·
IIuu}IuudTi·

INannXanduOu*PeXTuIudOu*diNiXdOa·
NeTNa·⊛IIueI>iIeiIudTeiIudOu*
tNeIIuXIIuaPaTd̈dOī·tNuTeOTuNi·
a IeIiĊIuī·NujNuIuNia·d̈TeiIuPnNdOa⊛⊙·
OuIuONēTIue·Pe>IeTIuī·F‹*NuĊIuī·OaNuX·
PndTaN·‹⊙ ·

IeiIudOu*PidIIuaNOdOā·IeiIuPnNdOā·
NeTNa·⊛>āNuNeIi·XXaNIuā·XviIuia·NuIn·
Ieiu·—·PidIIuaNOdOe·NujNuIdTNu·
a IeiIudTeiIudOe♦IeiIud̈TeiIuPnNdOe♦IeiIuP
nNdOe·OIuie}aTdTNu⊛⊙·INaIdiaTIuiO·
aNIuuXI·PndTaN ·

N>IiaXveIuā·INannXanduOu*PXnIIuPnNPdOā·
NeTNa·⊛IeIiĊIuī·tNeIdeIuNia·IIuedTdOej·
NaIī·N·PXnIIuPnNPdTäITe·Iua·>ātaIe·
}⊙·>XaTej·Nīd̈e⊙⊛ ·

TNeTia·IIuu}IuudT̈·PuXa·>aIIuieTIunTā·
XIue̊·N tNNuIII·PuIe·NuOuNaIuia⊙·
PXnIIuPnNPdOā·NeTNa·PuXa·Pe>·
TiTnXn⊙·u OTuNī·tNid̈Xa ·tu·
IeXeIeNaXi>āCiī·}⊙·>XaTej·Nīd̈e·
NuNIuaOu·aOu·aj·>Nid̈uO·jej·TaIIuujd̈ej·
aNidTuONaCie⊙ ·

ẗaXej·n}·IuadXeIuNaXi·XveIu·d̈ONeIuiCe·
u TNdu·IIueI>i·NeiIudOu*Pid̈IIuaNOdOun·
a PeXTuIudOu*diNiXdOun·NeTNun⊙·
N PuIe·Oe̊·>aĊaXa·XNu>iT̈·Nujīua·
u TNdu·a aNIIuāIi·>aĊaXi·>PNujiT̈·
>adiaXuX·udnI·a 7F-⊙·≠⊙·‹}G‹·da·
tuĊad·NiOeIuIn·Iua·dNujuIII·XuNdOuIII·
diIXe·PaIIuuTePeN P·da·F‹*NuĊIuī·
OaNuX·PndTaN·tu·T̈a}OuIII·
iIuXaNOTe·nTutiX·N>āXNaIIuuIII·
ja>eNe⊙·TiIII·NiIIINeXa·aj·NeTNa·
PeXTuIudOu*diNiXdOa·a Iua·IIuiedTu·
CidāNa·jnXuaTXaIuTiCOeXu·dtuXOuNeXu·
CidāNa·udTaX·Xeu·aNIuuXI·PndTaN·
7⊙·a IiIuadTiCOā·NeTNa·NeiIu·Nuu·
PidIIuaNO·>n·NeiIuPnNP⊙ ·

Nāuu·7G⊙·F⊙·‹}G‹·PuX·Pe>uIOXaIIue·
N >NīCXveIuIII·OuIuaIuī·NiIIueIuNaIuiā⊙·
CidāNa·a OuNnIuNaXi·Xu·ed̈Te·
tuINeĊeN·TuXu·IIia⊙·XXaNIuē·IIuedTu·
tNedT̈aXuNaX·dtäT̈·Iu·XiIIui·a ndIXiX·
da·Iua·XiIIudOuIII·NNCXn·
N IIunPnNPdOuIII·taXāCi⊙·OTuNēIIun·
NNāTiX·tcNuIIuā·tuIuPn·a Iua·XNaIe·
NaNeX⊙·NXāIn·di·IXXu·Iuen>iX⊙·
N NuOn·‹}G7·Xu·Iue>IuāIIua·CXuNuPa·
tNitnTaXa·O X}O n·a tNeĊadIue·
IIundeX·uIdTntiT̈·CidāNdOī·TiTnX·
N tNudteCX·dNujXu·PNaTa·PidIIuaNOa·
7⊙·IueCXNāXIue·>IuāIIueXu·tNe·dNuje·
INadTiCOē·a TiNaIudOē·dOXuIuī⊙ ·

PidIIuaNO·7⊙·>aNieIuX·ONnTī·Ne}iIII·
a NeXuNIIuuNaX·dnIī·—·>IuuNn·da·

ꓠꓤꓒꓳꓤ꓾ ꓱꓳꓠꓠꓲꓤꓚ꓾ ꓚꓱꓤꓠꓚꓲꓤꓠꓲꓤꓠꓲꓤꓠ

ꓤꓰꓛꓵꓡꓰꓒꓳꓢꓳꓢꓡꓵꓤꓰꓒꓰꓲ꓿ꓤꓳꓰꓲꓵꓰꓲꓵꓡꓰꓒꓳꓢꓳꓢꓡꓵꓤꓰꓒ

ꓳꓵꓛꓤꓡꓲꓒꓤꓱꓢꓱꓢꓡꓤꓢꓡꓡꓲꓒꓤꓳ꓅ꓲꓒꓤꓳꓤꓲꓒꓤꓳꓤꓲꓒꓤꓳꓤ

U ¢u¢NaNe·luaUulueC·aj·lud Xu·a >a· luuNeXu·NeUTuNa·iuXa·ludaleua· aluadTa>ia·>iXx MuaCXeue NuNa⊙·Ta·¢u· uadTn¢e·lu·XnluUCie·ulMueTXa·PaNIn· Nu>¢ndTiT⊙·NiXXadiXa· ¢NelluXMuaiaCdUn·MuuiXi>aCin· a dTaluue·¢NaNu⊙·N TuMu·MuuMueluTe· da·>a¢uCaXa·uiCialudUa·Nujua⊙· N TejTu·nIaXudTi·NileXi·¢NieXe>iTudT·aj· CidaNi·?⊙·daaNdUeXu·iM¢eNia⊙· UTuNi·iuXi·>u·dNujiCX·n>eMui·lua·TeTile· NiTXaCeui⊜¢u·NiMMNeTi·NuIn· eideluMuaCXeu⊙·iM¢eNaTuNi·?⊙· >XaTej·NidE⊙·¢u·MueCi⊙·di·daaN·7⊙· >uiNa X·>a·>eun·UeNXadTUn· ¢NaNMunCUn·MuiCXaXa·?⊙·a jeXu· ¢NaNu¢XaTUn·IeIiCUn⊙·¢NiUCe>Un· ieaTNiI·aiiiduaiu·Ie·¢aN>a·a TiMu· >jeIuuTiXi·daaNdUe·dndTaNi·du·>XaTun· NidunE⊙·

uUaMu>iTe·TaMu·¢udXaXi·XXuTiXn· XuIi·a uidaIiXi·MunditaUdUe·udTNuNi· a ¢udTn¢uNaXi·dMueNuMu·Ua·adiCn⊙· Ua·jedeui·NuUn·F-X-5·da·d¢ujiX· NiCXuIui·XNuMT·⊜Nujdua· IuXMuaiaCdUeXu·IeUaUaTn⊜·a >a¢aIui· XNuMT·⊜daaNdUe·iM¢eNinMu⊜· d¢ujiXi·a >aCaXi·¢udTn¢uNaT·dMueNuMu· Ua·jeXo·dMueNuMu·Ce>·jn>UnadiCn⊙· Ua·UaNTiUn⊙·Ua·jaN·TuXu·NuUn· NiXXadiXi·N CadeIue¢NiTuMuudTi· UNie>aT a·deiadTiaUua·?⊙⊙·UTuNi· N TuMu·CadeiNaUiX·>XaTē·MuedTu⊙· XuNTuMuiaPdUn·Ne¢niXiUn· a uTNuNiXi·deNeNu>a¢aIui·XNuMT⊙·¢u· IuiiTi·>a¢aIuej·e¢NuUi·N jmui·NuUn· F->7·>aCaXi·NiXuIeuie·N deNeNuej· UaNTiUe·a ¢uCXuI·Ua·XiMun⊙ ·

N TuMu·Cade·IuiiNaXi·d¢ujeue·aNMuaIi· IeUaUaTn·a iM¢eNia·jnXu>a¢aI· UaNTiUi·a iXi>i·da·uiXmUuMu· U Iu¢uXXeuTuUun⊙ ·

Tel·da·¢uIaNiXu·IuiiT·N MuajiF-7>·>a· ?⊙·IMui·UNNaNeXu·iujaua·Ua>Ii· CeuTiMueTeN·¢uIi⊙·Miua·?G⊙·Muajaa· Ted ue·¢NeI·¢uNa>eufMu·uiNaui· NXaIuej·dTNNTe·NiXXadiXi·¢Ne>ileuT· d>eiedTe·Xe·iuUdiuMMuuXNe· ie>¢uIMuieUeCuu·UaqiTnXaCin⊙ ·

¢u·¢uNa>Ue·MuaNd n¢iXiaUuN·da·Ua·<· NuUi·>NuNn·uiNuNiX·¢uNiaIuU⊙· N>uiUXi·<·MuuCue·dTaTi⊗· XuNTuMuiaPdUa·UNie>aCia·Ne¢niXiUa· Ua·CeXe·d UNie>aCiMu·NuIuMu· PNad>aXUuNiC>;·IuXMuaiaCdUi· IeUaUaT·d NuXeuiiMu·NeUTuNuMu· a NaIun·G·IeUaUuN·a ?⊙·daaNdUe· iM¢eNinMu·¢uI·NXaIun·NuIn·daaNi* eideluMuaCXeu*MuaUXeXI⊙ ·

¢u·TNuCX·NuUuCX·¢NudteNiTi· UaUuUueC·u¢a>·>aNXaIXi·d¢uNi⊙· UNaXi·aidelTnjmCej·UaIUaNuIuej· anTuNiTe⊙·C·i·n>·InCXuNUej·aXeIu· MuuCeUudUej·a ¢u·dTNaTe·UuXaUuii· a uCXeUueuin·MuUuuRiCX·dndTaN·uI· iM¢eNia·da·¢u>iCia·daaNuN· >aUuXidaXa⊙·Tn7u·diTnaCin·Nin>iXi· >udTaNajmCi·MuaNdn¢iXiaUui· N IuduXXeUTuUue·a NiXXadiXi· IuduXXeUTuUd·di·d¢uXuU⊙·d·TiMuTu· udTNu·UedmXXadiXu·TaU·aUu· iM¢eNiaMu·TaU·aUi·XuNTuMuiaPdUa· NeunIXiUa⊙·Uu·IeUaUaT·n>aNNeX· d IuduXXeUTuUdUiMu·d¢uXuUuMu·¢aUT· a NiMUeUuun·>a·n>eMuie⊙·UTuNe·d¢uXUn· XePaXUue·aUi·UeuTaTNiXu⊙·n>UaX· IeUaUaT·7⊙·7⊙·F->7· IuduXXeUTuUdUn·daMuudTaTUudT· a n>eMuia·Ua·mUuN·iM¢eNia⊙ ·

CidāNuAlua·dāNa·F⊙·ᛕ⊙·77⊙·F›≠ᛕ·
AiXXādiXa·leualuāTn·aj·
IuŧuXXeluTulud□ēllun·dŧuX□n·‹xIlŭuAē·
nXTiIlluāTnll⊙·n̄›elluia·alui·uIAuXaluia·
dallludTaTludTi·IuŧuXXeluTuludūēXu·
dŧuX□n·da·lueIuĊ□aXa·a ŧNeTu·
›aĊaXa·ĭullĭanAIuAaT̈·IuŧuXXeluTul⊙·
XeT□a·leualuāTn·›ad·AiĭullĭanAIuAXa·
Xillun⊙·ŧudTnŧlue·Iud̈Xu·□ luie□uX□ĭlll·
lladitAlĭlll·ŧu›ellluĭll·A›Inḋluĭlll·a aj·
luie□uX□ĭlll·luāllu∩Aluĭlll·dTNeTull⊙·
□ĭlll·ŧu·TNuCX·Nu□uCX·Aujluĭ·uĭiIAe·
dTNalui·lueĭuXi·□ullŧXeTlue·
›IeAadTuAalue⊙·□Tu·llu∩XuX›·NnIl·
llieḋT·nTie□uX·Iu·ĭiAaXiCX·□uXūluiī⊙·
a □Tu·luie·XX◇aIaX·a›iX·
A XuNTullĭāŒd□ej·Neŧnĭ□i□e⊙·
□TuNā·ĭuXa·ŧu·CeX□ĭ·Ċad·
lueNTNāXlua⊙ ·

lua□ulueC·ŧXaluēTn·uŧn̄ḋ̊Ṫ̊aXu⊙·Ċu/a›·
AiaC·X◇nIī·a uĭiAaluē·udTaXi·n›̇·Xelu·
XuNTullĭāŒĭ⊙·a Ta□·a□u·aj·›Aiḋu□·
u□uXiTēXu·dAeTa·Ta□·aj·ulu̇ĭ·nŧaIXi·Iu·
›aĭnlnnTia⊙·iCX·ŧudXeIlluē·Ilui·
›aCXiTāAa·n›̇·dŧullueluNTā·□Nului□a·
Illedta⊙ ·

IudTaXa·da·□ luāll∩·Aḭ̇a□a·
⊙⊙ŧudXeIlluej⊛·aTXaluṪ̊alu□e⊙·
llaXēlln·IieAĊaT□n⊙·□TuNē·lua·
AedllūNluej·XuIi·nliu□Xu·›uŧndTeluej·
a ›lniĊeluej·IullluAd□ej·ŧXaluēTi⊙·lua·
ŧaXnĭe·jej·Xule·ĭuXi·AĭuIuCX·ed̈Te·
lAajа·X◇nIia⊙·i□X·ŧudXeIlluē·Ilui·
›aCXiTāAa·n›̇·dŧullueluNTā·□Nului□a·
llledTa⊙ ·

IudTaXa·da·□ luāll∩·Aḭ̇a□a·
⊙⊙ŧudXeIlluej⊛·aTXaluṪ̊alu□e⊙·
llaXēlln·IieAĊaT□n⊙·□TuNē·lua·
AedllūNluej·XuIi·nliu□Xu·›uŧndTeluej·
a ›lniĊeluej·IullluAd□ej·ŧXaluēTi⊙·lua·
ŧaXnĭe·jej·Xule·ĭuXi·AĭuIuCX·ed̈Te·
lAajа·X◇nIia⊙·□NāX◇·XeuŧuXlI·7≠⊙·
a anTuN·□Nului□ĭ·—·llledTd□ĭ·
aNCXiAāN·ud□aN·ŒNnllllue⊙·Tī·
CedTn·lueŧNe›̇iXi⊙ ·

□ luāll∩·lua·ŧXaluēTn·›en·ĭ·A d̄ḋTaAe·
ſG›}·ŧNiXeTeXi·A Nu□n·F?›7·a·
ŧuIX◇a·TANIeluia·ja›llu∩luĭ·dTulueXall∩·
⊛llueluu·ŧudXeIlluej·aTXaluṪ̊alu□ĭ⊛·

dTNāAiXi·A □u›lluiCu∩ll∩·ŧNiedTuNe·?›·
Nu□uA⊙·Ċu·ŧuIX◇a·ŧaXnĭlluiCX·
›ā›lnallluA·›ŧuĊiTaĊa·ŧNiĭXi›̇lue·dela⊙·
luu·aj·ŧuIX◇a·dallluTluej·□Nului□ĭ·luie·je·
jadlue·□elĭ·□ ullēlln·ŧudXeIlluēlln·
ŧu›̇iaNn·lud̈Xu·a alui·au□u·IXXu·
TNAaXa·iCX·CedTa·›ΧuNTullĭāŒ·lu·
dCXAalu∩NŒn⊙·Tn·n›̇·llu›̇luu·Xeu·
ŧu›lnallueluaṪ⊙·›̇e·anTuNullĭ·luŧĭdalue·
ŧu›lnāllu□ĭ·›Iū/a›lūnjn̄·dTaA·lnw̄l›e·
A □TuNullĭ·da·lnaCXāI›aXi·a ŧuIX◇a·
AiliTeX◇lui□CX·›NalueluĭĬ·lna·TeXāCX·
udū□aNa·ŒNnllllueXu·a X◇uŧuXIa·
?7≠⊙·je·jadlue·›̇e·iCX·lnaŧaIXu·luejau□e·
IiAu·›̇ijn̄Ce·›AieNa⊙·ŧuIX◇a·ja›llu∩luĭ·
dTNāAiXi·lna·CedTe·lu·dCXAalu∩NŒn·
lAe·aXeĭu·TNi·›illuĭ·aXe·luiejе·di·TĭIll·
n̄ŧXnue·idTā⊙·□el̇›̇e·AĊd̊ĭlun·Ced̈Tĭ·id̊Xi·
Ce›·Aiduū□e·XuNĭ·a luie□uX□u·□Nāī·
□Aū◇i·iCX·ŧuIXullueluēllun·›INaAin·
llnnJeXi·ŧuĊū□aṪ̊·lna·nJTāXeluie·
ŧuĊaJia⊙ ·

□ulueC·XuNTullĭāŒ·ŧNeTu·ŧNiĭXi›̇lue·
IaTnjelle·lu·Nu□n·F?7□ᛕ·a TĭIll·ŧāIull∩·
A TullITu·Nu□n·IeXiluiTiAlue·›alui□Xa·aj·
CeXā·jnXuaTXaluTiC□ā·a dTaNu□ĊiAlldū·
CiAiXi›ãCia⊙ ·

› ŧūAulluiCX·aTXaluTiC□iCX·CiAiXi›ãCiī·
ŧNe›̇iXa·n›̇·Xelu·lnaJ̊a·JaaNJ□u×
luuAu›XaTuNīJ̊d□a·
a JeAeNuaTXaluTiC□ā⊙·ŧNe·CeX□·
ŒaXaſin·Tu·ĭuX◇·›ājaIlluĭ·XidTuNiC□ĭ·
u□aAlliX·XeĭU·›aluiUuX◇·ŧudXeIluĭ·
XuNAlnāXluĭ·›Aä›u□·AlueI›i·lnaAlui·
ŒaXaſaAlll∩i·a JŧujeluiAlll∩i·JūdTaAaAlui·
aN□TnNJ□iAlli⊙·udTaXi·AlueI›i·lnaAlui·
n›̇·Xelu·Nu□Alli·nŧeAIiuAalue·uĭCXulIue·
a ŧNiaTeX◇d□ē·A›Ṫ̊aXi⊙·A Nu□n·F?›G⊙·
ŧNedlue·ᛕ⊙·AlnaNCa⊙·JAlue·JŧidaXi·
CXaNTn·IeliĊdTAa·TeTiIi·a ›aXu›̇iXi·
uNŒalui›ãCin·lna·uCXNalln·

ꓓ✱uꓘvuĊꓶꓶeꓘu▪ꓵꓥꓘTꓷ̄ꓥꓶꓶeꓘu▪
IeliĊꓓTꓶ∧⊙uꓶꓶuꓓꓵꓥꓘI⊙⊙▪CꓘꓷꓥTꓥ▪
ꓓ✱eĊꓷTiꓘv▪∧ꓥꓵTꓥꓥꓓꓵi▪✱ꓥeIdeI∧▪
ꓢ∧ꓘꓷ∧ꓵTiCꓵej▪ꓵuꓶꓶuidie▪∧ꓥTꓥꓥ▪
ꓶꓷ∧ꓶꓷaiꓶꓷ✱Iuꓢꓶꓷꓷ∧ꓥ▪⊙ꓥ⟩liꓷꓘvꓶui▪
✱ꓥi̇ꓥ⟩ꓶi̇▪∧ꓥTꓘꓥꓥ∧▪Iuꓢꓶꓷꓷ∧ꓥ∧▪—▪?⊙▪
ꓓeꓥeꓥuꓷTꓘꓷꓶTiCꓵꓘu▪✱ꓥe⟩iIeꓶTꓷ⊙⊙▪
CidꓷꓥꓓꓥꓷTe̅j▪ꓢ∧ꓘꓷ/∧ꓶꓓꓵej▪ꓥi̇ꓓe▪∧?⊙▪
ꓓꓷ∧ꓥꓓꓵeꓘu▪iꓶꓶ✱ꓷꓥiꓷ▪ꓓuꓘvꓶꓶꓶꓶu▪⟨⊙▪
⊙✱ꓥ∧ꓥꓶꓥꓵ▪ꓓꓷꓥi̇▪F⊙▪✱uꓓꓘvelꓶej▪
TeTꓘiIdꓵej▪Cidꓷꓥuꓥꓶej▪?⊙▪ꓓꓷ∧ꓥꓓꓵeꓘu▪
iꓶꓶ✱ꓥi̇ꓷ⊙▪∧ ∧ꓥꓢꓥꓓTꓥ▪ꓥeiꓶꓷꓢeꓘTuꓶꓷ
ꓓiꓥiꓘv▪⟩ꓥ▪ꓥeiꓶi̇ꓥꓥꓢ▪⊙ꓘꓘ∧ꓥ∧▪
ꓶuieꓵI∧jꓓieꓘu▪jꓥꓘu∧TꓘꓷꓶTiCꓵꓷꓘu▪
ꓵꓶuie⟩∧Cieꓘu▪ꓥuIꓥ⊙⊙▪ꓓTꓷꓘvu▪ꓓ∧▪Tꓷꓵ▪
ꓶ∧▪ꓓꓘꓷꓥꓶꓷuꓓTꓶuꓶꓶ▪✱uꓘꓥeİe▪ꓵꓥ̄ꓷꓘ∧▪
ꓘeu✱uꓘvI∧▪?⊀⊙⊙▪ꓵTuꓥi̇▪İuꓘv▪✱uIꓘ∧▪
TꓥꓷIiCie▪ꓥ ꓓ✱u✱uꓘvIeꓶuꓶꓶ▪ꓓTꓷꓥIe▪ꓓ✱ujeꓶi̇▪
ꓓ ꓘꓶꓶuTuꓥ▪ꓓ∧ꓥꓵuꓘ̄ꓢꓥ▪∧ ✱uCꓘuꓥ∧ꓶi̇▪
ꓥ ꓶꓶꓥ∧ꓶꓶuꓥuꓥej▪ꓘꓥuİꓵe⊙▪ꓷ̄CTꓥ▪
ꓶuieꓵI∧jꓓieꓶꓶꓥ▪CidꓷꓥuꓥI▪∧ Iꓵ⟩∧T̈ꓥ▪
ꓢ∧ꓘꓷ∧ꓵTiCꓵej▪ꓷ̄ꓶuie▪✱ꓥiꓓꓘvI▪ꓥ⟩Iꓷ∧T̈▪
ꓥꓓeTCi▪Ii̇⟩ꓶ∧ꓶꓶꓶi̇▪✱uTuꓶꓶꓵuꓥiꓷ▪
∧TꓘꓷꓶTiT̈∧ꓶuꓥ▪∧ ꓥuICuꓥ▪ꓥTeIꓷjꓓfCꓤ▪ꓷj▪
ꓓꓷ̄ĊꓷꓓꓶiCꓤ▪ꓓ̈TꓷꓷTuꓥ▪∧ ꓶꓷꓷꓥuIuꓥ⊙ ▪

ꓓ∧ꓶꓶuTꓶi̇▪uİꓥ∧I▪ꓓ∧▪uIuꓘꓥ∧ꓘv▪
ꓥꓶuꓷjꓥiꓓ̈ꓓuꓶꓶ▪Cꓘꓥꓷꓶꓶe▪ꓥi̇ꓶꓶuꓓꓵu✱
∧TꓘꓷꓶTiCꓵej▪CiꓥꓵꓥI▪ꓶu∧▪✱ꓘꓷ∧ꓶē̈Te▪⟩e▪
İ⊙▪ꓥ ꓵuꓓTuꓘe▪ꓓꓥ̈Tēꓘꓵꓘꓷİ▪⟩iꓘvꓓ̈ꓵ∧▪?⊙▪
uİꓥ∧Ii̇▪ꓥieIuꓘv▪✱ꓥeIdTꓷꓥIeꓶi̇▪İiꓓꓵꓥ✱▪⟩▪
ꓵ∧ꓥ̄ꓶu∧✱uꓘvid▪IꓥCꓘuꓥꓶi̇▪ꓥuICꓷ▪ꓥi̇ꓶꓶuꓓꓵu✱
∧TꓘꓷꓶTiCꓵej▪CiꓥꓵꓥI▪ꓥ ꓢ∧ꓘꓷ/∧ꓷ̄ꓶuīī▪
∧ T̈∧ꓘvꓓ̈fCꓤ▪F▪İiꓓꓵꓥ✱uꓥ▪∧ ⊀⟩▪ꓵꓶi∧⟩uꓥ⊙▪
✱u▪uİꓥ∧Ie▪İuꓘv▪ꓓ̈TꓥꓥT̈▪TuꓶuꓥIi̇▪
ꓓ∧ꓥ̄ꓵuꓘ̄ꓢ▪ꓥꓥĊꓶue▪✱ꓥeꓶꓶieꓓTꓶeꓶi̇▪Iu▪?▪
ꓵiꓘvꓶꓶueTꓥe▪ꓥ⟩liꓷꓘveꓶej▪ꓘꓥuİꓵi̇⊙▪
ꓵTuꓥ̄∧▪ꓓTꓷ̄ꓘv∧▪ꓶu∧▪ꓓꓥeTuꓶꓶ▪
∧ꓥeu✱ꓷ̄ꓢꓥ⊙▪İuꓘv▪ꓶeeIeꓶi̇▪?⟩▪Ċꓘveꓶꓶꓶi▪
ĊedTꓶej▪ꓢ∧ꓥIi̇⊙▪ꓵTuꓥi̇▪ꓓ∧▪✱u▪✱iꓷTiCꓤ▪
ꓓTꓥieIꓷꓘvi⊙▪ꓵ∧⟩Iꓷ▪ꓓꓵꓥ✱iꓶꓷ∧▪ꓓ̈TꓥꓥT̈▪
ꓵiꓘvꓶꓶueTꓥ∧⊙ ▪

Iu▪ꓥ̄Tꓥuİ▪uTꓥuꓥeꓶej▪ꓘꓥuİꓵi̇▪ꓘu▪
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Module 1: Introduction to Computation

Readings: Chapter 1 and Chapter 2 through Section 2.3

Exercises: Exercises 1 – 5

What is Computation About?

There are many kinds of computation. The sort we will look at in this course is what is called *symbolic computation*. At the most basic level, symbolic computation simply means following a recipe. Consider, for example, a recipe for baking chocolate chip cookies:

- Preheat oven to 375°.
- Mix 2 cups of flour, 1 teaspoon of salt, 1 teaspoon of baking soda, 2 sticks of softened butter, 3/4 cup of granulated sugar, 3/4 cup of packed brown sugar, 1 teaspoon of vanilla, and 2 large eggs.
- Stir in 2 cups of chocolate chips.
- Place golf ball sized blobs of the resulting dough, 3 inches apart, on an ungreased cookie sheet.
- Bake for 9 to 11 minutes.

The recipe is a sequence of instructions telling you what to do, and in what order. Each instruction tells you to perform a well-defined operation. For example, it is clear what you are supposed to do if you are told to mix the flour, salt, baking soda, butter, sugar, vanilla, and eggs. Similarly, it is clear what you are supposed to do if you are told to bake for 9 to 11 minutes.

Of course, it is possible that you have never baked chocolate chip cookies, and so you might not know what a golf ball sized blob of dough is, or how long you should bake for 9 to 11 minutes. Thus, you might have to ask questions about the recipe. Or, you might have to look at other recipes that tell you what to do to get golf ball sized blobs of dough, and how to tell when 9 to 11 minutes have passed. Or, you might have to look at other recipes that tell you how to do those things. Ultimately, however, you will have to know how to do a set of primitive operations without looking at any recipe. For example, you might have to know how to crack an egg, how to measure a cup of flour, how to turn on an oven, and how to read a clock.

Computers are machines that can perform symbolic computations. Like recipes, computations can be complex, and computers can be complex machines. Fortunately, it is possible to understand how to make computers perform complex computations without understanding how computers are built or how they work. Instead, we can think about computation in terms of a simple model that makes it clear what computers can do, and how we can tell them to do it.

Knowledge and Computation

Consider the following sequence of instructions:

- Mix 2 cups of flour, 1 teaspoon of salt, 1 teaspoon of baking soda, 2 sticks of softened butter, 3/4 cup of granulated sugar, 3/4 cup of packed brown sugar, 1 teaspoon of vanilla, and 2 large eggs.
- Stir in 2 cups of chocolate chips.
- Place golf ball sized blobs of the resulting dough, 3 inches apart, on an ungreased cookie sheet.
- Bake for 9 to 11 minutes.

Is this a recipe for chocolate chip cookies? Probably not, because it is missing the first step telling you to preheat the oven to 375°. Is it a recipe for something? Probably not, because it is not clear what you are supposed to do with the mixture described in the first step.

Now consider the following sequence of instructions:

- Preheat oven to 375°.
- Stir in 2 cups of chocolate chips.
- Place golf ball sized blobs of the resulting dough, 3 inches apart, on an ungreased cookie sheet.
- Bake for 9 to 11 minutes.

Is this a recipe for chocolate chip cookies? Probably not, because it is missing the second step telling you to mix the flour, salt, baking soda, butter, sugar, vanilla, and eggs. Is it a recipe for something? Probably not, because it is not clear what you are supposed to do with the chocolate chips described in the second step.

Now consider the following sequence of instructions:

- Preheat oven to 375°.
- Mix 2 cups of flour, 1 teaspoon of salt, 1 teaspoon of baking soda, 2 sticks of softened butter, 3/4 cup of granulated sugar, 3/4 cup of packed brown sugar, 1 teaspoon of vanilla, and 2 large eggs.
- Stir in 2 cups of chocolate chips.
- Place golf ball sized blobs of the resulting dough, 3 inches apart, on an ungreased cookie sheet.
- Bake for 9 to 11 minutes.

Is this a recipe for chocolate chip cookies? Probably yes, because it has all of the steps that are needed, and they are in the right order.

Now consider the following sequence of instructions:

- Preheat oven to 375°.
- Mix 2 cups of flour, 1 teaspoon of salt, 1 teaspoon of baking soda, 2 sticks of softened butter, 3/4 cup of granulated sugar, 3/4 cup of packed brown sugar, 1 teaspoon of vanilla, and 2 large eggs.
- Stir in 2 cups of chocolate chips.
- Place golf ball sized blobs of the resulting dough, 3 inches apart, on an ungreased cookie sheet.
- Bake for 9 to 11 minutes.
- Remove cookies from oven.

Is this a recipe for chocolate chip cookies? Probably yes, because it has all of the steps that are needed, and they are in the right order. The fact that it has an extra step at the end is not a problem.

Now consider the following sequence of instructions:

- Preheat oven to 375°.
- Mix 2 cups of flour, 1 teaspoon of salt, 1 teaspoon of baking soda, 2 sticks of softened butter, 3/4 cup of granulated sugar, 3/4 cup of packed brown sugar, 1 teaspoon of vanilla, and 2 large eggs.
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- Bake for 9 to 11 minutes.
- Remove cookies from oven.
- Let cool for 2 minutes.
- Remove cookies from cookie sheet.
- Eat.

Is this a recipe for chocolate chip cookies? Probably not, because it has an extra step at the end telling you to eat the cookies. Is it a recipe for something? Probably yes, because it has all of the steps that are needed, and they are in the right order.

Now consider the following sequence of instructions:

- Preheat oven to 375°.
- Mix 2 cups of flour, 1 teaspoon of salt, 1 teaspoon of baking soda, 2 sticks of softened butter, 3/4 cup of granulated sugar, 3/4 cup of packed brown sugar, 1 teaspoon of vanilla, and 2 large eggs.
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- Remove cookies from oven.
- Let cool for 2 minutes.
- Remove cookies from cookie sheet.
- Eat.
- Repeat.

Is this a recipe for chocolate chip cookies? Probably not, because it has an extra step at the end telling you to repeat. Is it a recipe for something? Probably yes, because it has all of the steps that are needed, and they are in the right order.

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- Let cool for 2 minutes.
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- Eat.
- Go to step 1.

Is this a recipe for chocolate chip cookies? Probably not, because it has an extra step at the end telling you to go to step 1. Is it a recipe for something? Probably not, because it is not clear what you are supposed to do with the mixture described in the first step.

Computation and Knowledge

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N dtuXuĊludTi·NXāIXi·}eMi⊙·Ma·NNCRuXve·dtuXuĊludTi·PuXa·UNāXvuNMā·>jelMēXu·>INuCR·XXaNMiCR·UMeMuN⊙·UTuNē·da·tNaNiIeXue·dTNieIaXi⊙·NuNMaUu·aj·n̄NaIi·a tudTNi·N a NMMāIe·uPdaIuNaXi·}eMi⊙·jeIiMi·tNiedTuN·tNe·MMn}uN·PuXu·dtuXuIeMie·tuTuMMU⊙·ileāXue·}eMdUēXu·a tuTuMM·dTaNudTXiNudT̈·u IuMMāCluudT̈·a Xi>iCUī·MāNuĊMē·tNāCe·aUu·dTaNi̇T̈·PnIuN⊙·CiedT·a iCR·n̄N}Pa⊙·MMn}i·dMeXi·

X e l h · ¢ N a C u N a T ⊙ · h e I u X u · i M h · n M h u > J h e h ē · N > l e X a h u i e ⊙ · N i C N i O · N a N M h ā l e · a h u i · n Ċ a d T · h a · d ¢ N ā N e · u I C e ⊙ · i C X · n̄ X u X u N · I u X u · d ¢ X u l i T · l C ē N n ⊙ · d T a N a T · d a · u ¢ u X u l X v i e · J e h f · a l u M h ā C h u d T ⊙ ·

a h C i O e h T d O f · M h n J i · N X a d T h e · h a · h i Ċ · i h ē · a l u i · h e I u X v i · N X u I h f ⊙ · h a N u > l i e X v · u I · d N u j i C X · M h u X n T h e · d T a N a h i C X · a I u j u N u · > l a T h i C X · J i e h · I u X v i · ¢ u M h e N h e · N e T C X f · a n̄ T X e j d f · d j e M h u n · T a O M h e N · l e T d O u n · T N ā N u n ⊙ · I u X v i · ¢ u M h e N h e · X X n̄ ¢ f · a h i e · ¢ N r X i d · d f i O u N h f ⊙ · > a T u · J e h f · I u X v i · M h n̄ l N e · N u j N u l O i h e · d f T a T h i C e ⊙ · d T a N i T e X v O f · a j · X i X u > u X O f ⊙ ·

d ¢ u X u Ċ h u d T · d a · l e X v i X a · h a · O M h e h e ⊙ · O T u N ē · M h a X v i · N Ċ a d e · M h i e N n · O a J l f · d N u j n · n̄ X u X n ⊙ · h u · ¢ u · N ä Ċ d i h u n · Ċ a d n · d a · a j · T a O · T N ē h u N a X v i · h a · I u j ⊙ · a j · O e f · N > X X v a l u M h · h a · T n̄ · l u I n · l u d T · ¢ N i M h i T i N h f ⊙ · > u · d T N e X v h i C X · > I N a h ī · ¢ u > h a X v i · X e h · ¢ N a O f ⊙ · X n O f · a > N e X v O f i C X · u I X v i e X a C f C X · X e h · O a T a ¢ n X T f ⊙ · u O N e M h · T u X u · M h a X v i · e d T e · d f i N u O ē · d ¢ e O T n M h · N X a d T h i C X · C X X a I M f C X · a I N e N e h f C X · > I N a h ī ⊙ · T u · I u X u · N u N a h ī · d N i d ¢ e X u n · u I X e X a C u n · T e C X h i O u n · Ċ i M h a h u N · a O a N T i C O f M h · M h u I N f M h · X n̄ Ċ u M h · X e h · h ā d T N u j · > a h e I a T e X v h ē X u · u I ¢ u N n ⊙ · a j · ¢ N e T u · I u X v i · a h C i O e h T a h i a · N ä Ċ d f i h u n · u I O ā > a h f · h a · n̄ > O e · N > T a X f · d j n X u a T X a h T i C O f M h · I N u N u M h ⊙ · > u ¢ ā N · O N ā T · d a · d M a > J i X v i ⊙ · O X ā d T · u I ¢ u N · h u · h e I u X v i · d C X u ¢ h ē · d n̄ ¢ e N f T · d u · > J i a I h u n · M h u C h u d T f u n · N a O u M h u h ē X u n · u I O ā > a h f · h a · n̄ > O e X u · u O u X v i a · ¢ u · N u j h e · u I a > i X v i d O u N d O ē · l e I i Ċ d T N u ⊙ · l e X i h u f T i N h e · d T N a T i X v i · ¢ e N h i h u d O f · O u N i I u N · a a ¢ a T u d a n N i e ⊙ · O T u N ē · d a · i M h · h u O I f · h e ¢ u I a N i X u · > f d O a T · d ¢ ä T · ¢ u I · O u h T N u X n ⊙ · i C X · O n X T n̄ N a · I u X a · N T u M h T u · u I I u I f · > h a Ċ h e · u N ¢ X v i N h e h ā · e M h a h C i ¢ ā C i u n · M h n > u n ⊙ · O T u N f · d i · N e X v M h i · N i C X X u · u d N u j i X v i · h a I u I n N h n T ē ·

¢ N ā N a · N u O n ¢ u N a h u f C X · Ċ a d T i a C X · O N a j i h u ⊙ · M h a T N i a N C X ā X v h u f · d f d T ē d M h · N T e I f · n ¢ a I u X v · a h a X N a I i X v · X u · h e n T N a X v i > M h n d ⊙ · j e I i h u n · N i f u i M h O u n · u d T a X v a · I N > I a · T N d h n ⊙ · O T u N n̄ · d a · h a ¢ N i e O · ¢ u Ċ e T h i f M h · d M a X ā M h · n > n N ¢ u N a T · h e ¢ u I a N i X u ⊙ ·

¢ u · h ā N N a T e · n̄ > e M h ī ⊙ · N u I u I f ī · M h e I > i · N X ā I u n · X ē X v i f a · ⟨ ⊙ · a > X v u > J e h f M h · P X v u I X e I n ⊙ · d a · h a I u I N u · u I d T N ā h u i X v · a j · d ¢ e C i X i C O f · u I N a I · M h i e d T h e j · C i N O N i ⊙ · N u N h a O u n · N e I e h e j · > e h a M h i ⊙ · O h O N ē T h e · O u h C i X v u M h · N e X v O u O h i a > i e O ⊙ · N i M h e h u n · > a · O u N n h h ē · u d T N u N i · f u X v · h a · n̄ > e M h i e · N i d X v a h u f · X i M h d O f · f i d O n ¢ · j n̄ X v i n d · 7 > ⊙ · a N i d N ā T i X v · T n · 7 ? · N ā I u N i C X · f i d O n ¢ u N ⊙ · 7 · h a · X X v a N h u M h · u d T N u N e · 7 · h a · u d T N u N u C X · O u N n h u f ⊙ · N e X v O h i a > O f · d a · M h n d e X v i · N > I a T · O h i a > d T N a · a N i M h e h u T · N n̄ C X u · > a · X ā f i T f · ¢ N e I d T a N e h u i C X · M h a T i e O · h u N i C X · 7 ? · N ā I u N · O T u N ē · d ¢ a I a X v i · ¢ N i a M h u · ¢ u I · f i d O n ¢ u N ⊙ · h e I u T O h n T e X v h u d T · f u X a · Ċ a d u M h · u I ¢ N e T ā · a j · O N ā X v u N d O e j · O u N n h e · a h C i O e h T e ⊙ · O T u N n̄ · N Ċ a d e · N X ā I f · I i h a d T i e · N e i h u N C u N · a e T n̄ N d O e j · N e ¢ n f X v i O f · h u d i X v · h a · X X v a N e · ¢ N i h C · N e P e h T · a X v e f u · M h i h u i d T e N · N i C e ¢ N u T e O T u N · N e ¢ n f X v i O f ⊙ ·

X N I u d T · a O u · h a j N ä Ċ d f i a · h u d T · a h C i O e h T a h u i e O ⊙ · T e I a · ¢ u · N ä Ċ d f i h u n · I e j f h · T N ¢ e X v a ⊙ · u Ċ u · N i a C · d a · e M h a h C i ¢ u N a X v i · u I · N X v a d T h i C X · M h n > u N · I u M h a ⊙ · u T u · N i a C · f u X v i · > ā C N i d X v f · h a · M h i X v u d T i · a > X u N i e N a N u d T i · M h n > u N · > C n I > i h f ⊙ · T u · N i e I X v u · O C X X a I n · a · i d T e j · N > I u N u N i T e j · I i N u O u d T i ⊙ · O T u N n̄ · f u X v u · C f T i T · N n M h e h f ⊙ · X i X v u > u X i f · a j · d a M h u T h e j · a N C X i T e O T n̄ N e ⊙ · h u · h a j N i a C · N i f u i O a X v i · N n M h e h f · O u h T a O T h e X u · f u j a ⊙ · f u j u N ē · n M h e h i a · N d e f e · d T e X e d h u N a X v i · C e X n̄ · h ā N u I h n̄ · i I e h T i T n · a h C i O e h T e · a ¢ N e T u · i C X · T e C X h i O f · f u X v i · ¢ N i d h e · d T N ā > e h ē · a ¢ e d T u N a h ē · a j · I ā N h u · ¢ u · ¢ ā I e · n̄ h i e · a M h a N d n ¢ i X v i ā h d O e j · N e ¢ n f X v i O f ⊙ · h e N e I h u · O a M h · a I u · a O e j · Ċ a d T i · P a X v a f i e ⊙ · h u · j e · i d T ē ⊙ · > e · ¢ u · ¢ N e X N e · I u ¢ u X v X e h T u h n · d a · N d e T C i · a h C i O e h T a h i a · h i e O I e · N i T N a T i X v i ⊙ ·

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